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HACCP LETTER OF GUARANTEE

HACCP REASSESSMENT

Kilcoy Pastoral Company (KPC), Establishment 640 confirms that it has system controls, including its HACCP plan that are designed to control microbiological hazards such as E.coli 0157:H7; O103; O111; O121; O145; O26; O45 and Salmonella.

The HACCP plan has been reassessed in accordance with:

- Federal Register Notice 9 CFR Part 417 Docket Number 00-022N dated 7 October 2002 – E. coli contamination of beef product;
- Department of Agriculture, Meat Notice 2012/03; Shiga Toxigenic Escherichia coli testing of raw ground beef components intended for export to the United States of America and its territories

RESSESSMENT OUTCOME

This reassessment has determined that while E. coli 0157:H7; O103; O111; O121; O145; O26 and O45 may be a hazards likely to occur on incoming cattle it has been concluded that due to the effective implementation of the HACCP plan and Sanitary Standard Operating Procedures the hazards have been effectively controlled.

The following control measures are implemented at KPC:

- Assessment of cattle cleanliness on receipt and subsequent washing if required;
- After stunning oesophageal plugging/clipping;
- Sealing and bagging the bung;
- Line speeds appropriate to providing adequate time for operators to complete hygiene inspections and dressing of carcasses;
- CCP on the slaughter floor for the hygiene trimming operation;
- The use of an $\geq 82^{\circ}\text{C}$ hot water carcass wash;
- Prevention of carcass to carcass cross contamination by spacing on lines and in chillers
- Chilling and freezing regimes to control microbial growth

The reassessment of the HACCP plan has been approved and is regularly audited by the Department of Agriculture, Meat Export Branch, Export Division who also conduct on site monitoring and verification.

As part of the company Quality System requirements the HACCP plan is reassessed at least annually or when there is a systems failure, a significant product or process change, new product development or new hazards are identified.

E. coli O157:H7

Sampling and Testing Program

Beef destined for grinding in the US is sampled under an N60 program (5 surface slivers from 12 cartons per 700 cartons produced) where a sample size of 375g per lot is tested using the method Assurance GDS® E.coli O157 (AOAC 2005.04), Department of Agriculture Approved Method in accordance with Department of Agriculture, Meat Notice 2012/03; Shiga Toxigenic Escherichia coli testing of raw ground beef components intended for export to the United States of America and its territories

Samples are sampled at a NATA & Department of Agriculture accredited laboratory for testing.

All US products destined for grinding are held under a test and hold program until clearance has been obtained. Should a presumptive positive E. coli O157:H7 result be obtained all affected product is retained under company and Department of Agriculture, Meat Export Branch, Export Division control until a confirmatory result is received. If the confirmation is positive the product is withheld from the market and heat treated in Australia.

The HACCP reassessment included a review of E. coli O157:H7 test results for the previous 12 months. During this period a total of 1149 samples of trim destined for grinding were collected and tested without the detection of E. coli O157:H7.

Only product that is compliant with HACCP requirements and where E. coli O157:H7 has not been detected in Beef Trims destined for grinding is released to the market.



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